

A black and white photograph of a plate of food, possibly a seafood dish, with a fork resting on it. The image is the background for the entire page.

Louisiana Conservationist

1999 Calendar

Dedicated to the conservation and restoration of Louisiana's natural resources. Published by the Information and Education Division of the Louisiana Department of Wildlife and Fisheries.

The 1999 *Louisiana Conservationist Calendar* is a celebration of the culinary excellence found throughout the State. Renowned for its abundance and variety of wild game and fish, Louisiana also boasts of many talented and accomplished chefs. From exotic recipes specializing in alligator and nutria to those as traditional as oysters and redfish, this calendar offers a superb mixture of flavors and ingredients designed by twelve of Louisiana's finest chefs.

If the recipes are not enough for the culinary artist in your home, then try the *Official Louisiana Seafood & Wild Game Cookbook*. It normally sells for \$14.95, but for a limited time, both the calendar and the cookbook can be purchased together for \$19. That's a great deal! A great gift for birthdays and special events. Order forms can be found in the merchandise brochure stapled in the middle of the calendar.

We hope you enjoy the images and recipes in this year's calendar. Recipes for each of the featured entrees are included at the back of the calendar. Bon appetit!

Louisiana Conservationist Staff



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Louisiana Conservation

1999 Calendar

Dedicated to the conservation and restoration of Louisiana's natural resources. Produced by the Education and Education Division of the Louisiana Department of Wildlife and Fisheries.







Sunday Monday Tuesday Wednesday Thursday Friday Saturday

	1	2	3	4	5	6
	Large spawning-sized black drum enter estuaries.	FULL MOON Largemouth bass begin nesting.		Wood Duck broods begin to appear.		Pink shrimp appear in Chandeleur Sound.
7	8	9	10	11	12	13
		Coastal migratory species such as Florida pompano and Spanish mackerel begin arriving.	Mottled Ducks begin nesting.			Turkey courtships begin.
14	15	16	17	18	19	20
Clean and hang hummingbird feeders.	Eastern Bluebirds begin building nest.		St. PATRICK'S DAY NEW MOON	Peak Wood Duck nesting.		
21	22	23	24	25	26	27
FIRST DAY OF SPRING.		Largemouth bass begin to spawn.		Northern Parula Warblers return from wintering grounds in Caribbean and Central America.		
28	29	30	31			
<p>PALM SUNDAY</p> <p>Tubular red and yellow flowers of red buckeye visited by hummingbirds.</p>		Frog season closes.	FULL MOON		<p>February</p> <p>S M T W T F S</p> <p>1 2 3 4 5 6</p> <p>7 8 9 10 11 12 13</p> <p>14 15 16 17 18 19 20</p> <p>21 22 23 24 25 26 27</p> <p>28</p>	<p>April</p> <p>S M T W T F S</p> <p>1 2 3</p> <p>4 5 6 7 8 9 10</p> <p>11 12 13 14 15 16 17</p> <p>18 19 20 21 22 23 24</p> <p>25 26 27 28 29 30</p>

Grilled Dove
with Sour
Cranberry
Sauce

CHEF
DAVID
CROUSILLAC

Baton
Rouge
Country
Club

March 1999

L o u i s i a n a C o n s e r v a t i o n i s t



**Boudin-stuffed
Quail with Fig
Sauce**

**CHEF
SUSAN
SPICER**

**Bayona's
Restaurant**

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>March S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p> <p>EASTER DALLAS CHURCH BREADS</p>	<p>May S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>Striped bass artificial spawning begins at Toledo Bend Hatchery.</p>	<p>Rare lady slipper orchids flower in mature hardwood forests in central and north Louisiana.</p>	<p>Peak influx of bobcat trapping just abreast into Cattaraugus Lake.</p>	<p>GOOD FRIDAY Louisiana state wild flower, the giant blue iris, blossoms in southern marshes.</p>	<p>Rare Scaillou-tailed Kites return to the Pearl River Basin to nest.</p>
<p>April S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>Start weed control in farm ponds. Dewberries ripen this month.</p>	<p>Osprey begin nesting in south Louisiana.</p>	<p>Rare lady slipper orchids flower in mature hardwood forests in central and north Louisiana.</p>	<p>Peak influx of bobcat trapping just abreast into Cattaraugus Lake.</p>	<p>NEW MOON Mottled duck broods appear.</p>	<p>Peak numbers of neotropical migratory birds return to Louisiana from Central South America.</p>
<p>May S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>Commercial menhaden season opens.</p>	<p>Purple Gallinules arrive from South and Central America to begin nesting.</p>	<p>Alligator snapping turtles begin laying eggs.</p>	<p>Male alligators hollow in the marshes.</p>	<p>FULL MOON</p>	<p>Peak numbers of neotropical migratory birds return to Louisiana from Central South America.</p>
<p>June S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>Most Wild Turkey hens are on the nest.</p>	<p>Peak crane spawning at Toledo Bend.</p>	<p>Peak crane spawning at Toledo Bend.</p>	<p>Peak crane spawning at Toledo Bend.</p>	<p>Peak crane spawning at Toledo Bend.</p>	<p>Peak crane spawning at Toledo Bend.</p>

APRIL 1999

L O U I S I A N A C O H S E R V A T I O N I S T







LOUISIANA Conservationist

Your Window to the Outdoors



Louisiana Conservationist Gift Set

Get both *Louisiana's Official Seafood & Wild Game Cookbook* and the *1999 Louisiana Conservationist Calendar* for **only \$19**.



A beautiful spiral bound collection of over 450 time-tested recipes with full color photographs. Dishes ranging from crawfish to alligator. The perfect gift for any sportsman or gourmet cook. **\$15**

Twelve months of beautiful, full color photographs and recipes from some of Louisiana's finest chefs. Also includes wildlife facts and important dates. **\$7**

*Save by purchasing both as a gift set for only \$19.
Gift set offered for a limited time.*

Limited Edition

Trout & Bird Knife Limited Edition

Classic, collectors style. Serially numbered only **100 available**. Unique buffalo scale handle with pewter bass emblem. Four inch stainless steel blade. Made by Louisiana knife maker Michael Sanders. **\$110**



Trout & Bird Knife
Classic, working style
Micarta® no-slip grip handle.
Four inch handle, bead blasted blade with LDWF logo. Made by Louisiana knife maker Michael Sanders.
\$80

Cowhide sheath included with each style.

Great Gift Ideas

Sportsman's Paradise T-shirts & Caps

100 percent cotton, preshrunk, silk screened with Sportsman's Paradise. Teal green, khaki, white (not shown) S,M,L,XL \$15

Five panel caps in light weight distressed cotton. Embroidered with Louisiana Sportsman. khaki/green, khaki/blue. \$12.95



Sportsman's Paradise Sweatshirt

Fleece-lined for extra warmth with two buttoned collar. Available in heather gray, with the Sportsman's Paradise logo. M,L,XL,XXI \$30



Antiqued Pewter Pins

Hand crafted pewter pins in two sizes. Full size pins average 2" x 1". Mini pins average 3/4" x 1/2". Each full size pin has two clasps. Specify number and name when ordering.



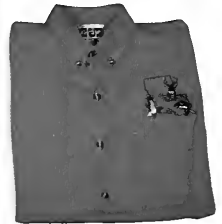
Sportsman's Paradise Cardigan

Fleece cardigan with four button front and two pockets. Off-white or navy. One size fits all. \$30



Sportsman's Paradise Denim Shirts

100 percent cotton, stonewashed denim sports shirts. Button-down, embroidered with Sportsman's Paradise. S,M,L,XL Long Sleeve \$35 Short Sleeve \$32



Sportsman's Paradise Polo Shirts

Pique knit, 100 percent cotton, two button polo. White with green collar, navy with green collar and green with navy collar. M,L,XL,XXL \$30



Full Size Pins

1 - \$6.00 each	2 - \$5.50 each	3 or more - \$5.00 each
100 Channel catfish	304 Woodcock	416 Armadillo
111 Sunfish	308 Turkey (flying)	418 Wolf
113 Black Crappie	312 Woodduck (decoy)	421 White-tail (8 pt.)
140 Bass	321 Mallard	425 Wild Boar
141 Largemouth bass	322 Woodduck	426 Mountain Lion
152 Paddlefish	326 Turkey	475 Dolphin (porpoise)
201 Sailfish	329 Bobwhite	499 Bat
203 Dolphin fish	331 Bald eagle	527 Crawfish
204 Shark	333 Eagle	530 Lobster
207 Striped bass	342 Pelican	531 Crab
209 Tarpon	345 Great blue heron	532 Shrimp
211 Speck (weakfish)	350 Hummingbird	570 Tiger Swallowtail
217 Swordfish	351 Dove	571 Luna moth
219 King mackerel	360 Horned owl	590 Frog
222 Flounder	361 Snowy owl	591 Tree frog
227 Redfish	372 Blue jay	600 Alligator
269 Sea horse	402 White-tail deer	607 Sea turtle
301 Pheasant	405 Black bear	Bass fisherman
	414 Otter	Canoe

Mini Pins

1 - \$3.00 each	2 - \$2.50 each	3 or more - \$2.25 each
M100 Catfish	M329 Quail	M530 Lobster
M140 Bass	M333 Eagle	M532 Shrimp
M304 Woodcock	M400 Buck head	M531 Crab
M320 Canada goose	M405 Bear	M600 Alligator
M321 Mallard	M420 Buck (jumping)	M702 Arrowhead
M326 Turkey		

Hand-crafted Antler Pen Gift Sets

Skillfully hand-crafted from shed antlers, no two are alike. Two styles are offered: single twist, small ballpoint and double twist, large ballpoint. Both pens use standard refills. Each comes in an exquisite rosewood box laser engraved with the Louisiana Department of Wildlife and Fisheries logo.

Small antler pen **\$65**
 Large antler pen **\$80**

(Price includes rosewood box.)



Deluxe Note Pad Holder

Quality vinyl pad holder includes 8 1/2" x 11" lined pad. Features metal corners and inside pockets. Gold embossed Wildlife and Fisheries and Louisiana Conservationist logo. **\$10**



Handmade Sterling Silver & Gar Scale Earrings

This unique piece of jewelry is hand crafted by a Louisiana jeweler. Each pair are fitted with sterling silver and crafted from highly polished alligator gar scales. **\$25**



Rosewood Pen

Quality crafted rosewood pen engraved with Louisiana Department of Wildlife & Fisheries. A perfect compliment to the Deluxe Note Pad Holder. Black velvet sheath included. **\$15**

Clearance Specials 30% Discount

BELT BUCKLES

Inlay **\$27.00** Brass **\$12.50**

Two sizes: Large 2" x 3" Small 2" x 1 1/4"
 (Regular prices listed)



Louisiana Conservationist Shirts & Caps

Shirts 100 percent cotton, preshrunk, silk screened with the official "Louisiana" print. **\$15** (S,M,L,XL Ecru, black, white, stonewashed green)

Embroidered, six panel caps. Adult and youth sizes. **\$10**
 Khaki/khaki (adult & youth), green/green (adult & youth), off white youth only.

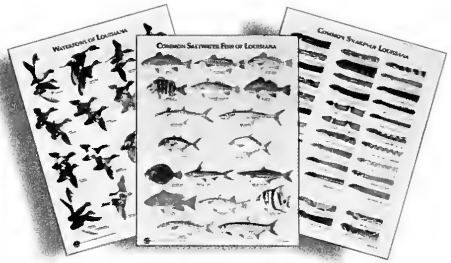
Maps, Posters ...

Louisiana Conservationist Magazine



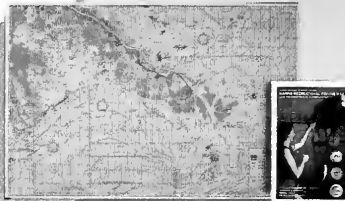
Published six times a year with 40 pages of full color photographs and informative articles on fishing, hunting and outdoor activities.

Subscription Rates:
 1 year (6 issues) **\$10**
 2 years (12 issues) **\$18**
 4 years (24 issues) **\$30**
(Special order form enclosed.)



Marine Recreational Fishing Maps

Six full color maps indicates offshore/inshore rig locations, launches, marinas, fishing tips and species identification.



- #1 Venice to Fourchon
 - #2 Fourchon to Point Au Fer
 - #3 Lake Pontchartrain to Chandeleur Sound
 - #4 Sabine Pass to White Lake
 - #5 White Lake to Atchafalaya Bay
 - #6 Texas/La. coast to La./Mississippi coast.
- Specify map number and choice of rolled or folded. **\$11.00** Rolled **\$12.00** Rolled

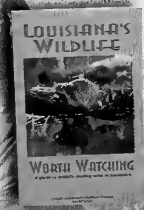
Louisiana Wildlife & Fisheries Posters

Seven posters available: waterfowl, freshwater fish, offshore fish, saltwater fish, snakes, amphibians, turtles.
 Any combination: 1-2 posters **\$4.00** each
 3-6 posters **\$3.50** each
 7 or more **\$3.00** each

and Books

Louisiana's Wildlife Worth Watching \$8.00

A guide to wildlife viewing sites in Louisiana. Detailed directions with available facilities listed for each site.



Bats of Eastern United States

Full color photographs with scientific and common names. Bat facts listed on the back. Bat house instructions included. **\$2.50**



Louisiana Backyard Wildlife Management \$5.00

A fully illustrated book on how to attract wildlife to your backyard.



Snakes of Louisiana \$4.00

Descriptions and photographs listing venomous and nonvenomous snakes in Louisiana.



Atchafalaya Basin Map

Detailed drawing of the basin including the Atchafalaya Delta Wildlife Management Area. Specify folded or rolled. **\$1.50** Folded **\$2.50** Rolled

Managing White-tails in Louisiana \$5.00

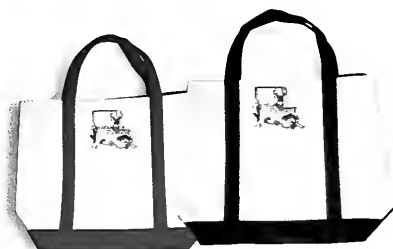
A guide for landowners, hunting clubs and individuals.



Traveling Outdoors

Shopper's Tote

Roomy tote bag for all occasions. Three front pockets for small items. Embroidered with *Sportsman's Paradise*. (14" x 16" x 7") Black/Forest Green \$20



Canvas Tote Bags

Perfect for travel, shopping, school or hobbies. Embroidered with *Sportsman's Paradise* logo. (16"x12"x5") White with navy or hunter green trim. \$14

Travel Tote

Deluxe travel tote with multiple zipper pockets, u-shaped zipper opening for easy loading.



Embroidered with *Sportsman's Paradise*. (20" x 12" x 11") Black/Black \$35

Canvas Backpack

Perfect for school, hiking, fishing or hunting. Padded shoulder straps with a drawstring closure. Embroidered with *Sportsman's Paradise* logo. \$25



Featherlight Pocket Knife

Stainless steel pocket knife perfect for any occasion. Laser etched with *Sportsman's Paradise*. Locking clip point blade. Closed: 3 inches. Weight: 2.2 oz. \$28



The Explorer

Weighing just 11 ounces perfect for hunting, hiking, and photography. Adjustable gun mount, camera mount, comfort foam grip, safety wrist strap and adjustable shoulder strap. Adjusting telescoping tubes with rubber tip for hard-surface use. \$39.95



Blue Moon Pre-soaked Wood Chips

Six pack cans in Bay Wood, Hickory, Oak, Pecan, Wild Cherry and Special Blend ready to turn your backyard grill into a smokehouse. \$10/six pack

Insulated Sport Bottle

Big 32 ounces. \$4.50 \$3.75 each (4 or more)

Travel Mugs

16 ounces. \$4.50 \$3.75 each (4 or more)

Ironstone Coffee Mugs

12 ounces. \$5.50 \$5.00 each (4 or more)



Outdoor Supplies



Flexi-Flask

The Flexi-Flask can be frozen, boiled, rolled or folded. Made with electronically welded seams with a push-pull cap and plastic laminate with a durable neoprene cover. Great for ball games, camping, hiking or just hanging out. Keeps 20 ounces of any beverage hot or cold. Colors: Forest Green, Mossy Oak Camo, Woodland Camo.

Forest Green **\$19.95**
 Mossy Oak & Woodland Camo **\$21.95** (each)
 Order all three designs **\$60.00**

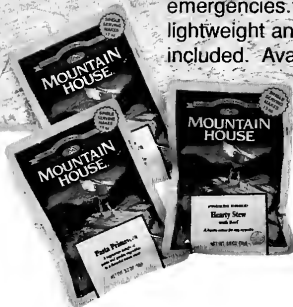
Kitchen & Utility Shears

From kitchen to shop, these shears offer features you won't find anywhere else. Their design includes a special notch that grips and cuts through bones and a serrated blade. A nutcracker, jar opener, screwdriver, lid lifter and bottle opener are also included. The super sharp blades quickly disconnect for easy cleaning. **\$34.95**



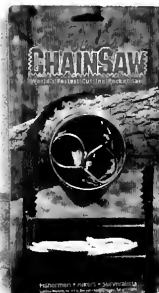
Country Cousin Knives

This three inch stainless steel blade pocket knife is ideal for the hunter or angler but versatile enough for everyday use too. Black or yellow. Closed length: 3 1/2 inches. **\$22**



Hearty Beef Stew	\$4.50
Lasagna (w/meat)	\$4.50
Pasta Primavera (vegetarian)	\$4.50
Rice & Chicken	\$4.50
Spaghetti (w/meat)	\$3.50
Noodles & Beef Stroganoff	\$4.50
Sweet & Sour Pork/rice	\$5.50
Turkey Tetrazzini	\$4.50
Wild rice & Mushroom pilaf (vegetarian) (dble serve)	\$7.00

Pocket Chain saw



The ultimate quick-cutting, portable, compact hand chain saw. High strength, heat-treated, rust resistant steel. Chain measures 28-inches long. Can be operated by one or two persons. **\$17.25**

Blastmatch Fire Starter System

Spring loaded rare earth flint bar with embedded tungsten carbide striker in a patented one handed system. A practical, multi-purpose outdoor tool. Use it around camp or home. Use it carefully as an emergency light source or signal. **\$15.95**



Wetfire Fire Starting Tinder

Water resistant cubes will light easily in most wet, windy or cold conditions. For use with BLAST-MATCH. Use it around camp or at home. **\$6.00**



Blastmatch & Wetfire
\$20.50

Mountain House Freeze Dried Foods

Developed by an industry leader in freeze drying technology, Mountain House offers the best in emergency foods. Great for storing at the camp or weather emergencies. Great tasting, shelf stable for years, lightweight and compact. Convenient preparation pouch included. Available in 13-ounce single servings.

Gate Mouth Gear Bags

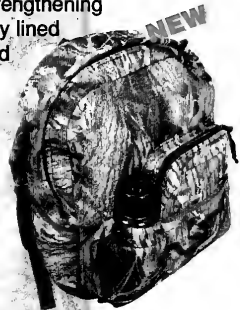
Designed specifically for smaller hunting, fishing and camping gear. Withstands rugged outdoor abuse better than standard duffel bags. Water resistant, 5 exterior pockets, interior elastic side pocket, adjustable shoulder strap, 600 denier polyester. Available in two sizes: Junior dimensions: 13"L X 9"W X 8"H, Medium dimensions: 17"L X 9"W X 12"H

Forest Green/Khaki	\$29.95 Jr.	\$44.95 Med.
Mossy Oak Camouflage	\$32.95 Jr.	\$48.95 Med.
1 junior & 1 medium Forest Green/Khaki	\$70.00	
1 junior & 1 medium Mossy Oak Camouflage	\$75.00	



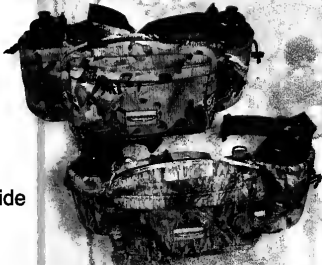
Magna Fleece® Camo Backpacks

Constructed of an exclusive layered, laminated method for restrengthening fabrics. Backpacks are fully lined and include double stitched seams, large front zippered pocket, water bottle pocket (bottle included), front and side slash pockets and padded shoulder straps with quick release buckles. Mossy oak break-up pattern. **\$38**



Magna Fleece® Camo Eagle Waist Pack

This carrying system allows hunters and hikers to keep what's needed handy. Made of soft, quiet fleece and water resistant, sports large rear pocket, two side drawstring pockets with sports bottles and extra pouches for ammo. **\$40 w/o suspenders**
\$47 with suspenders



Camo Huntin' Outsider Bucket Organizer

Fits any 5-7 gallon bucket. Features four open pockets, two flap pockets, 600 denier water-resistant fabric, mossy oak break-up pattern. **\$12**



NEW



The Wench - Double reed Mallard Call

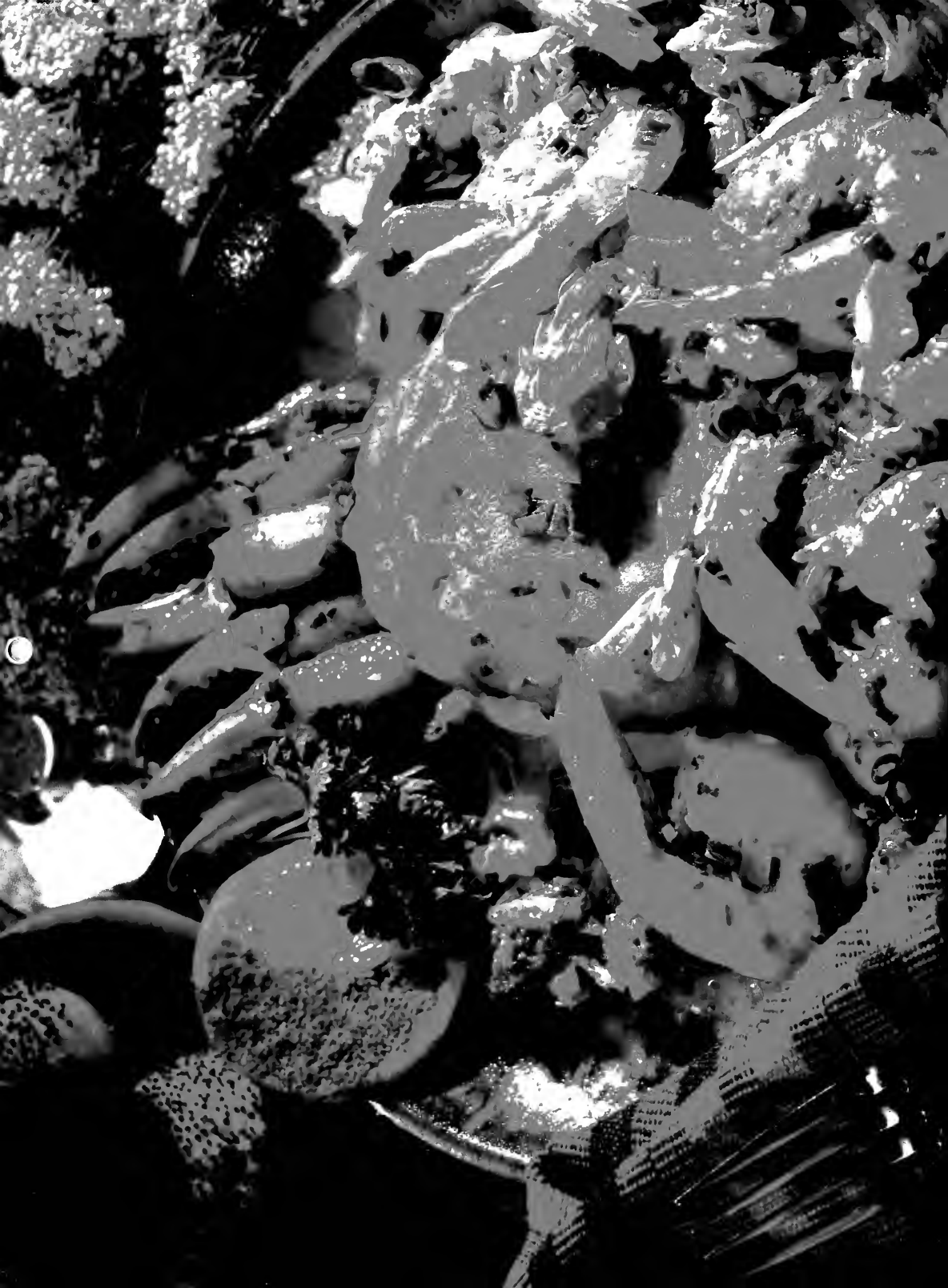
Unique "ridges and ditches". Anti-stick feature, blows wet, fixed floating wedge, graphite parts, extra reeds and lanyard.

Instruction audio tape included. **\$27**



I'm a LOUISIANA Conservationist

Louisiana Conservationist Patch & Bumper Sticker \$1.00 per set



Sunday Monday Tuesday Wednesday Thursday Friday Saturday

Portobello
Louisiane

CHEF
JOE MAJOR

Joe's
"Dreyfus
Store"
Restaurant

Buy hunting licenses to avoid the rush.	1	2	3	4	5	6	7
Get lanterns and gigs ready for founders.	8	9	10	11	12	13	14
	15	16	17	18	19	20	21
	22	23	24	25	26	27	28
Keep all guns and ammunition stored out of children's reach.	29	30	31				

Continue fall wildlife planting work.

Large numbers of Ruby-throated Hummingbirds pass through Louisiana to Central America.

Pigmy rattlesnakes give birth.

Peak fawning season in Areas I and 6.

Family groups of Scalloped-tailed Kites soaring over Pearl, Atchafalaya and Sabine river basins.

FULL MOON
Best largemouth bass fishing at night at Toledo Bend.

Ball reelfish begin congregating near tidal passes.

Timber rattlesnakes give birth.

Blue-winged Teal congregating on Catahoula Lake.

September
S M T W T F S
1 2 3 4
5 6 7 8 9 10 11
12 13 14 15 16 17 18
19 20 21 22 23 24 25
26 27 28 29 30

July
S M T W T F S
1 2 3 4
5 6 7 8 9 10 11
12 13 14 15 16 17 18
19 20 21 22 23 24 25
26 27 28 29 30 31

August 1999

L O U I S I A N A C O N S E R V A T I O N I S T



	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Alligator Soup	August S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	October S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31				First cool fronts initiate movement of flounder, redbfish, sheepshead and black drum from nurseries to deep waters.	
CHEF MARVIN TWEEDY	5	6	7	8	9	10	11
			Baby smooth softshell turtles feed in sloughs of rivers.		New Moon Bow hunters should practice for opening day.		Rosh Hashanah
Dakota Restaurant	12	13	14	15	16	17	18
			Go night fishing for crappie.	Peak migrations/staging of tree toads in nurseries and rice fields.	White shrimp begin migration to the Gulf as water temperatures cool.		
	19	20	21	22	23	24	25
		Yom Kippur	Autumn Equinox Peak spawning for redbfish.	Hedge cooters bask on south shore of Lake Pontchartrain.	Time to plant winter wheat and clover food plots.	Box turtles foraging in hardwood forests.	Full Moon Louisiana's National Hunting & Fishing Day
	26	27	28	29	30		
		Peregrine Falcons return from northern breeding grounds.	Last gopher tortoise eggs hatch.	Matted season closes			

September 1999



Sunday Monday Tuesday Wednesday Thursday Friday Saturday

Rabbit Sauce
Piquant

CHEF
ALEX
PATOUT

Alex
Patout's
Louisiana
Restaurant

September
S M T W T F S
1 2 3 4
5 6 7 8 9 10 11
12 13 14 15 16 17 18
19 20 21 22 23 24 25
26 27 28 29 30

Bad Eagles return to Louisiana to nest.

3

Deer rut under way in Area 3.

10

November
S M T W T F S
1 2 3 4 5 6
7 8 9 10 11 12 13
14 15 16 17 18 19 20
21 22 23 24 25 26 27
28 29 30

Clean and repair bird feeders.

4

COLUMBUS DAY
Speckled trout and more to upper estuaries.

11

Commercial mullet season opens.

18

Gulf sturgeon migrate out of rivers to the gulf.

5

12

19

Begin flooding rice fields for waterfowl.

6

13

Peak time for spotted bass fishing in Florida Parish rivers.

20

Yellow Rails arrive this month in southeastern fields and marshes.

7

14

Oysters begin to show glaucous and fatten as water temperatures cool.

21

White-fronted geese begin to arrive in southern rice fields.

8

15

Neotropical birds move through the state.

22

2

New Moon
White-fronted geese begin to arrive in southern rice fields.

9

16

23

30

Full Moon

24

Daylight Savings Time Ends
HALLOWEEN

31

October 1999

L o u i s i a n a C O H S E R v a t i o n i s t





Sunday Monday Tuesday Wednesday Thursday Friday Saturday

Speckled Belly
Goose and
Andouille File'
Gumbo

November
S M T W T F S
1 2 3 4 5 6
7 8 9 10 11 12 13
14 15 16 17 18 19 20
21 22 23 24 25 26 27
28 29 30

January
S M T W T F S
2 3 4 5 6 7 8
9 10 11 12 13 14 15
16 17 18 19 20 21 22
23 24 25 26 27 28 29
30 31

Garter snakes move to hibernation sites.

Canada Geese begin arriving in the southwest.

NEW MOON

There's still time to stop with the Louisiana Conservationists.

Upland chorus frogs begin breeding.

Brown Pelicans begin nesting on Queen Bees island.

Sheepshead catches increase with low tidal conditions.

5

6

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11

Brown hawks of the east wild coco nuthatch are evident in upland longleaf pine areas.

Begin maintenance of Wood Duck boxes.

Male salamanders begin gathering at ponds to breed.

Mistletoe evident in deciduous hardwood trees.

Commander's
Palace

12

13

14

15

16

17

18

Deer rut underway in Areas 1 and 6.

FIRST DAY OF WINTER

FULL MOON
Purchase 1999 commercial license early.

CHRISTMAS EVE

CHRISTMAS DAY

(Back Cover)
Turtle Soup

19

20

21

22

23

24

25

CHEF
DAMON
MANOLA

Obtain reptile collectors and dealers licenses.

Recycle Christmas trees for marsh management, wildlife cover piles or mulch.

NEW YEAR'S EVE
1999 Commercial license expires.

Dajonel's
Restaurant

26

27

28

29

30

31

December

1999

L O U I S I A N A C O N S E R V A T I O N I S T

Shrimp Marigny (Front Cover & Jutee)

Chef Tom Weaver
Christiane's Restaurant, New Orleans, La.

- 4 oz. butter
- 2 C. pearl onions, peeled and blanched
- 1 T. minced garlic
- 1 1/2 T. Creole seasoning
- 6 oz. brandy
- 3 oz green onions, sliced

Sauce:

- 3 T. flour
- 1 C. cold water
- 1 lb. butter, softened

Mix flour, lemon juice and water in a stainless steel saucepan. Whisk well. Heat on medium flame stirring constantly until thick. Add mustard and whip in butter slowly. Remove from heat and keep warm.

Heat butter in a large saute skillet on medium to high flame. Add shrimp. Cook about 2 minutes until pink. Add sundried tomatoes, mushrooms, pearl onions, garlic and creole seasoning. Cook until mushrooms are soft. Remove skillet from flame, add brandy and green onions (brandy might ignite at this point). Return to heat carefully (if the brandy did not ignite when added, it will now). Reduce liquid in skillet by approximately three-quarters and add sauce. Remove from heat as soon as sauce bubbles. Serves 6.

Oyster Pan Roast (January)

Chef Gus Martin
Palace Cafe, New Orleans, La.

- 1 pint heavy cream
- 1 T. butter
- 20 oysters, shucked
- 4 T. shallot, minced
- 1 T. rosemary, minced
- French bread - 4 pieces, 1 oz. each, cut on bias

In a 2 quart saucepan add butter and shallots and sweat. Add heavy cream, reduce to 8 ounces. In each of the 4 skillets, add 2 ounces cream and 5 oysters. Place each on the stove top and bring to a boil. Remove from heat. Sprinkle breadcrumbs and cheese over each oyster. Place French bread in center of skillet and place back in oven for 3 to 5 minutes. Sprinkle with parsley. Serves 4

Redfish Courtbouillon (February)

Chef Troy Brocato
Prudhomme's Cajun Cafe, Carencro, La.

- 1/2 lb. unsalted butter
- 1 C. all purpose flour
- 1 - 6 oz. can tomato paste
- 1 C. sliced green onion
- 4 diced medium onions
- 2 bell peppers, med. diced
- 2 ribs celery, diced
- 1/2 C. minced parsley
- 5 minced garlic cloves

- 4 T. Prudhomme's Seafood Magic
- 3 bay leaves
- 2 lemons quartered
- 3/4 C. chardonnay (opt.)
- 1/4 tsp. cayenne pepper
- 1 T. worcestershire sauce
- 3-4 dashes hot pepper
- 1 - 6 to 8 lb. redfish,

Pecan Crusted Bass with Grapefruit Buerre Blanc (May)

Chef Michael J. Loupe
Casino Rouge, Baton Rouge, La.

- 4 bass filelets
- 2 C. seasoned bread crumbs
- 1 C. chopped pecans
- 2 eggs
- 1/4 C. milk
- Whole pecan halves (garnish)

Sauce:

- 2 C. pink grapefruit juice
- 1 medium onion, finely diced
- 4 cloves of garlic, minced
- 1/2 C. white wine

Mix eggs, milk, oil and lemon juice. Add fish and let sit for 10 minutes. Mix bread crumbs and pecans. Press into filets. Heat saute pan with oil and brown filets on one side. Turn over and put in oven (in the same pan) at 375 degrees for 7 minutes.

Sauce: Combine all ingredients except butter. Reduce until it is almost a thick, syrupy consistency. On very low heat, whisk in butter in small amounts. Do not boil. Season to taste. Serves 4.

Crabmeat Cheesecake with Pecan Crust (July)

Chef Gus Martin
Palace Cafe, New Orleans, La.

Garnish:

- 2 T. chopped shallots
- 4 oz. sliced mixed wild mushrooms
- 1 T. lemon juice
- 3 oz. Worcestershire sauce
- 1 oz. hot sauce
- 3 oz. heavy whipping cream
- 3 T. soft unsalted butter
- 24 crab claw fingers
- salt and pepper

Filling:

- 1/2 small onion, finely diced
- 4 oz. crabmeat, no shells
- 8 oz. cream cheese, room temperature
- 1/3 C. creole cottage cheese*
- 2 eggs
- salt and white pepper
- hot sauce

Crust: Grind pecans, flour and salt in the food processor until fine. Transfer to a bowl. Add butter. Work the butter into the flour until you have pea size crumbs. Toss in the ice water, lifting the dough up with your fingers to evenly incorporate. The dough will remain fairly crumbly. Starting with the sides and then the bottom, press the dough into the tart pan. Bake in a 350 degree oven for about 20 minutes.

Filling: Cook the onion in a bit of butter over medium heat until translucent. Add the crabmeat and cook until just heated through. Set aside. In a mixer fitted with a paddle or by hand using a wooden spoon, blend the cream cheese until smooth. Add the creole cream cheese and the eggs

Nutria Hind Saddle with Mustard Sauce (November)

Chef Philippe Parola
Bear Corners Restaurant, Jackson, La.

- 2 hind saddle of nutria
- 2 T. Dijon mustard
- 1/3 C. chopped celery seasoning
- 1/2 tsp. crushed rosemary
- 1 C. white wine
- 1 C. water

Place oil, celery, onions and carrots in a pan; set aside. Rub each hind saddle with 1 teaspoon Tony's Chachere's seasonings, 2 tablespoons Dijon mustard and 1 1/2 teaspoons rosemary. Place hind saddles on top of other ingredients in a pan. Place uncovered in a 350 degree oven for 15 minutes.

Remove from oven and add 1 cup white wine with water to the pan to the depth of 1/4 inch. Cover pan with plastic wrap, then cover again with aluminum foil. Place back into oven for 45 minutes to an hour. (Until well done.) Use drippings for sauce. Serves 6.

Rabbit Sauce Piquant (October)

Chef Alex Patout
Patout's Louisiana Restaurant, New Orleans, La.

- 3 rabbits
- 3 quarts water
- 3 medium yellow onions, chopped coarse
- 2 medium bell peppers, chopped coarse
- 1 T. salt
- 8-10 large tomatoes, peeled, seeded and chopped
- 2 C. chopped green onions
- 1/2 C. flour
- 2 C. chopped parsley
- 3/4 C. oil
- 3 C. medium roux
- 2 tsp. ground white pepper
- 2 tsp. ground black pepper
- 1 T. ground red pepper

Cut rabbit into pieces. In a small bowl, mix together salt and peppers. Season rabbit with about a third of this mixture and dredge it lightly in flour. Place the oil in a dutch oven or other large heavy pot and place over high heat. Add the rabbit and brown well. Remove.

If you haven't made your roux in advance, make it in the pot at this point adding oil to what remains in the pan to obtain the right amount. If your roux is already made, add it to the pot. Get it good and hot. Remove the roux from the heat and stir in half each of the yellow onions and bell peppers. Let cool.

Add the tomatoes to the cooled roux mixture, place pot over medium - high heat and cook 30 minutes, stirring often. Stir in the water, remaining onions and bell peppers, the rest of the salt and pepper mixture and Tabasco sauce. Continue to cook over medium heat, 45 minutes to 1 hour, stirring often. Add the rabbit and let simmer 3

In a heavy sauce pot, melt butter over medium heat. Add flour to make *Garnish*: Sauté shallots until clear. Add mushrooms. Cook until wilted. roux, cook until golden brown. Add tomato paste and continue to stir until paste turns brown (4 minutes). Add onions, bell peppers and celery. Cook until vegetables start to wilt. Add all remaining ingredients except fish. Simmer for 30 minutes. Add diced fish. Simmer an additional 12 minutes. Remove and discard bay leaves and lemon. Add remaining stock to reach desired consistency. Serve over rice. Serves 2-4.

Portobello Louisiana

Chef Joe Major
Dreyfus Store, Fortboche, La.

Per serving:

- 1 Portobello mushroom
- 4 large shrimp, peeled, deveined, with tail
- 6 oysters
- 8-10 crab fingers
- 1 oz. butter
- 2 oz. lump crabmeat
- 4 oz. boneless, firm-fleshed fish cut in 1" chunks

Tempura batter:

- 1 egg yolk
- 2 C. ice water

Mix egg yolks, water and baking soda. Sift in flour. Mix well. Remove stem from mushroom. Dust in flour, dip in tempura batter, drain excess batter. Fry in oil at 350 degrees for 4-5 minutes. Drain on paper towels. Keep warm. Cook seafood (except lump crabmeat) in butter and green onions for 5 minutes. Add all other ingredients. Cook for 5 additional minutes. Adjust seasoning. Add lump crabmeat. Pour over mushroom cap. *Note:* additional seafood may be added with the fish.

Alligator Soup (September)

Chef Marvin Tweedy
Dakota Restaurant, Covington, La.

- 1 onion diced
- 1 green pepper diced
- 2 ribs celery diced
- 2 T. minced garlic
- 3 Roma tomatoes diced
- 1 C. chopped spinach
- 1 C. sliced mushrooms
- 3 boiled eggs chopped
- 1 gallon chicken stock

Bring 1/2 gallon of water to a rapid boil and add alligator. Let boil 20 minutes, remove meat and cool. Place a 3 gallon pot over medium heat and add olive oil. Heat oil and add green peppers, celery, onion, garlic, tomato and mushrooms. Cook until onions are translucent. Add sherry, Worcestershire and Tabasco. Cook 5 minutes. Add chicken stock and simmer. While soup is simmering, place alligator meat in a food processor and shred. Add alligator to soup and cook 10 minutes. Slowly begin to add brown roux until soup has reached a silky consistency. Remove from heat. Add spinach, eggs, fresh thyme, salt and pepper. Serves 10.

Grilled Dove with Sour Cranberry Sauce (March)

Chef David Croustiliac
Baton Rouge Country Club, La.
Marinate doves in Italian dressing for a minimum of 4 hours. Wrap each dove with bacon. Season with cracked black pepper. Grill until done.

Sauce:

- 1/2 C. apple cider vinegar
- 1 C. sugar
- 2 T. chopped shallots
- 2 C. fresh or frozen whole cranberries

Melt butter. Add cranberries and cook, stirring constantly. When the cranberries begin to release their juice, add sugar and vinegar. Once the sauce is reduced by half, remove from heat. Spoon out about 1/4 cup onto a plate. Place the grilled doves on the sauce. Serve hot.

Boudin-stuffed Quail with Fig Sauce (April)

Bayona Restaurant, New Orleans, La.

- 1 T. butter or olive oil
- 1/2 small chopped onion
- 2 stalks celery, chopped
- 2 green onions, chopped
- 1 C. cooked rice
- 1 lb. pork boudin

Sauce:

- 2 shallots, chopped
- 1 C. dry white wine
- 3 C. rich chicken stock
- 2 T. fig preserves or
- 1/2 C. fresh chopped figs

Preheat oven to 375 degrees. Melt butter or olive oil in a small pan and sweat the onion, celery and green onions for 2-3 minutes. Let cool, then mix with rice in a bowl. Remove boudin from its casing and crumble into rice mixture. Add herbs and seasoning and mix thoroughly. Divide stuffing into 8 equal portions and stuff into quail. Rub each quail with a little butter and season with salt and pepper. When sauce is ready, roast quail for 12-15 minutes until golden brown and firm, but not dry.

Place shallots and wine in a small sauce pot and bring to a boil. Reduce heat and simmer until wine is reduced by at least half. Add stock, bring back to a boil and reduce to about 2 cups of liquid. Whisk in preserves, lemon, thyme, figs and vinegar and simmer for another 5 minutes or so. Whisk in butter and season to taste with salt and pepper and a squeeze of lemon if sauce is too sweet. Place 2 quail on each plate and nap with sauce. Garnish with fresh roasted figs and thyme sprigs. Serves 4.

- 1 med. bunch celery, diced
- 4 green onions, diced
- 4 lb. onion, diced
- 1 T. file powder
- 2 qts. cold water or stock
- 1 skinless 3 pound goose
- 1 1/2 lbs. andouille
- salt and black pepper

Roux:

- 3/4 C. vegetable oil
- 1 C. sifted flour (1/4 C. used to sear goose)

Place oil in a dry pot over high heat. Heat oil to smoking point (about 5 minutes). While oil is heating cut goose into quarters. Season heavily with salt and pepper, dust with flour. Shake off excess. Sear meat in hot oil until golden brown. 1 minute on first side, 2 minutes on second side. Remove from heat. Set aside.

Let oil return to smoking point again. Slowly add sifted flour, stirring constantly until mixture is the color of chocolate, about 3 to 5 minutes. When roux has reached the desired color, add onions. Cook for 1 minute, add garlic. Cook for 30 seconds, add bell peppers. Cook 1 minute. Add celery, then all remaining seasonings except file powder. Add a touch of salt and black pepper. Slowly add water or stock, constantly stirring.

Add seared goose and sausage. Bring to a boil, stirring constantly and simmer 3-1/2 hours. (If using chicken, cook 2 1/2 hours.) Drain off excess fat. When meat falls off bones, remove bones from pot. Bring back to a boil, stirring in file. Stir vigorously to avoid clumping, until file is dissolved. Add salt and pepper to taste.

Finish with Louisiana style hot sauce. Serve over cooked white rice and garnish with a chiffonade of green onions. Serves 12.

Note: any other bird or birds can be used up to this weight including chicken. Alligator sausage may also be used instead of andouille.

Turtle Soup (Back cover)

Chef Damon Manola
Dajon's Restaurant, Baton Rouge, La.

- 2 onions, diced
- 2 bell peppers, diced
- 2 ribs celery, diced
- 1 T. minced garlic
- 2 lbs. boneless turtle meat

Roux:

- 1 C. flour

First put turtle meat in a pot with 1 onion, pinch of thyme and 1 rib of celery and fill with water just enough to cover the turtle meat. Boil for at least 1-1/2 hours tender meat.

While this is cooking, make the roux by mixing 1 cup oil and 1 cup flour. Cook until it's the color of peanut butter, stirring constantly. When roux is brown, add diced onion, bell peppers, celery, garlic and leaf thyme. Strain turtle meat putting the stock into the roux mixture. Stir this to blend together. Bring to a boil then let simmer for 1 hour. Take turtle meat and dice up. Add this to the soup. Season with salt and pepper. Add hard boiled eggs and sherry. Cook for another 1/2 hour. Serves 6 - 8.

